Course Syllabus

Code - Course Title	**GMS510 - Art and Creativity in Gastronomy**
Course Type	II. SEMESTER
Laboratory + Practice	3+0
ECTS	**6.0**
Language of Instruction	Türkçe
Course Type	Elective Courses
Course Instructor(s)	DOÇ. DR. SEMA EKİNCEK

Mode of Delivery	Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite for this course.
Courses Recomended	No recommended programme component
Recommended Resources	-Stroud, S. R. (2014). The art of experience: Dewey on the aesthetic. Value Inquiry Book Series, 275.-Telfer, E. (2012). Food for thought: Philosophy and food. Routledge.-Spence, C. (2015). Multisensory flavor perception. Cell, 161(1), 24-35.-Myhrvold, N. (2011). The art in gastronomy: A modernist perspective. Gastronomica: The Journal of Food and Culture, 11(1), 13-23.
Work Placement	N/A
Aims of the Course	The aim of this course is to enable students to examine the relationships between gastronomy and art, as well as gastronomy and creativity, within the framework of theoretical approaches, and to report their findings by evaluating the relevant literature. It is intended that students develop skills in defining research problems, creating research designs, selecting appropriate methods, and conducting visual-cultural analyses regarding art and creativity in gastronomy. Within the scope of the course, students are expected to read and present scientific articles and prepare a scientific research report that includes the analysis of research data, findings, discussion, and conclusion sections.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		The Relationship between Gastronomy and Art: Theoretical Framework	
Week - 2		Review and Reporting of Gastronomy and Art Literature	
Week - 3		The Relationship between Gastronomy and Creativity: Theoretical Approaches	
Week - 4		Review and Reporting of Gastronomy and Creativity Literature	
Week - 5		Research Design in the Context of Art and Creativity in Gastronomy	
Week - 6		Writing the Research Problem, Aim, Scope, Significance, and Methodology	
Week - 7		Scientific Article Reading and Presentation Techniques in Art and Creativity in Gastronomy	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 8		Art and Creativity in Gastronomy: Visual and Cultural Analysis	
Week - 9		Writing the Literature Review	
Week - 10		Examination of Research Methods	
Week - 11		Data Analysis and Interpretation Process	
Week - 12		Writing Research Findings	
Week - 13		Writing Discussion and Conclusion Sections	
Week - 14		Preparation and Presentation of the Research Report	

Learning Outcomes

#	Learning Outcome
1	To define the relationship between gastronomy and art within a theoretical framework
2	To explain the relationship between gastronomy and creativity
3	To search, analyze, and report studies on art and creativity in gastronomy
4	To design a research study on art and creativity in gastronomy

Sustainable Development Goals

✓ Quality Education ✓ Industry, Innovation and Infrastructure ✓ Sustainable Cities and Communities

Course Theme

✓ Media, Design and Creative Arts ✓ Innovation Skills

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	3.00	12	36
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	3.00	12	36
Ödevler	5.00	5	25
Proje - Rapor - Sunum Hazırlama	5.00	1	5
Ara Sınav Hazırlığı (sınav süresi dahil)	18.00	1	18
Final Sınavı Hazırlığı (sınav süresi dahil)	36.00	1	36
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**6.0**

Assessment Method and Passing Requirements

✓ Homework ✓ Presentation